

GRAZE

Focaccia Bread 4 | Olives 4

Suffolk Charcuterie, Pakenham Mill sourdough, prosciutto, salami, chorizo, pickles and olives 19.5
Willow Board, red pepper hummus, chickpea & coriander fries, sriracha aioli, flatbread, olives and feta 18 V

2 courses £29 / 3 courses £34

To Start

Orchard Farm Pork & Black Pudding Scotch egg, hispi & celeriac slaw

Avocado, Pea & Edamame Bean Arancini, fennel, asian dressing GF VG

Sapling Cured Chalk Stream Trout, compressed cucumber, pickled shallot, granny smith & dill GF

Claydon Chicken & terrine, BBQ leeks, onion ketchup, chives GF

Norfolk Beetroot, pickled mustard, pomegranate & whipped goats cheese GFV

MAINS

Black Treacle Roasted Angus Sirloin of Beef Claydon Farm Roasted Chicken Roasted Thetford Black Pork Belly & Apple Sauce

All roasts are served with Yorkshire pudding, roasted potatoes, spring greens, cauliflower cheese & glazed carrot

Roasted Butternut Squash & Spinach Wellington

roasted potatoes, spring greens, cauliflower cheese & glazed carrot V

Ghost Ship Beer Battered Haddock, triple cooked chips, tartar sauce and mushy peas

Roasted Field Mushroom- Blackberry Bakery brioche bun, slaw, mayo, beef tomato, walnut pesto fries VG

Beef Burger, brioche bun, gherkin, Suffolk bacon jam, peppercorn sauce, fries

Claydon Farm Chicken Salad, avocado, crispy prosciutto, poached egg GF

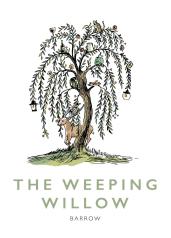
PUDDINGS

Chocolate Brownie, raspberry sorbet, honeycomb VG
Sticky Toffee Pudding, butterscotch sauce & vanilla ice cream
Pavlova, mixed berry compote and chantilly cream
Ring Doughnut, Hazelnut Praline, Cocoa nibs & Salted Caramel Ice Cream N
Vegan Scoops, Mango, Orange, Raspberry, VG GF

Our Menu has been sourced locally & independently wherever possible - subject to availability

 $V\ vegetarian\ |\ VG\ vegan\ |\ GF\ gluten\ free\ |\ N\ contains\ nuts$

Please let a team member know of any allergies or dietary requirements



Kids menu

Roasted Black Treacle Angus Sirloin of Beef 10.5 Claydon Farm Roasted Chicken Breast 10.5

All roasts are served with Yorkshire pudding, roasted potatoes, spring greens & glazed carrot

House Burger, brioche bun, lettuce, skinny fries 9

Macaroni Cheese, side of greens V 7.5

Battered Fish, skinny fries, salad 9.5

Chocolate Brownie, raspberry sorbet V 5

Vanilla Ice Cream GF 3

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